THE GENESEE FARMER.

VOL. VII. ROCHESTER, N. Y. APRIL 1, 1837. NO. 13.

PUBLISHED BY LUTHER TUCKER.

TERMS.—The Farmer is published every Saturday, making an annual volume of 416 pages, to which is added a Title-page and Index, at the low price of $2,50, or $2,00 if payment is made at the time of subscribing.

☞ All subscribers must commence with the volume, Jan. 1, or with the half volume, July 1. No subscription taken for less than six months.

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GENESEE FARMER.

SATURDAY, APRIL 1, 1837.

PLANTING FRUIT TREES.

It has been remarked by Mr. Knight, that "the palate which relishes fruit, is seldom pleased with strong fermented liquors; and as feeble causes, continually acting, ultimately produce extensive effects, the supplying the public with fruit, at a cheap rate, would have a tendency to operate favorably, both on the moral and physical health of the people." This sentiment we think is a correct one, and hence, independently of the pleasure of having a supply of good fruit for domestic use, it becomes a kind of duty for the farmer, and those whose situation will admit it, to cultivate fruit trees. The real benefactors of mankind, as St. Pierre so beautifully said,are those who cause two blades of grass to grow where but one grew before; and to fertilize, beautify, and improve his farm, should be the prime temporal object of every owner of the substantial and bountiful soil; and in few ways can this desirable object be attained more certainly and effectually, than by planting trees either of forest or fruit, as circumstances may require.

To a person who has occasion to visit any part of our state, the evidence is forced upon him at every step, that on this point our farmers are very negligent. There are orchards it is true, but too often the fruit is of the most inferior quality, being well adapted for neither cider, domestic use, or feeding; and the fact being apparently entirely overlooked, that good fruit is in the end always the cheapest. and that but a little money or time is asked to secure this result.

In procuring fruit trees for planting, great care should be taken to procure those only of the most valuable qualities, reference being had to the use to which the fruit is to be applied. "Whatever variety or species of fruit tree is wanted, choose those that are vigorous and straight, and of a healthy appearance. Whether they have been grafted or budded, be careful to select those that have been worked on young stocks. Grafts or buds inserted into old, crooked, or stunted stocks, seldom succeed well, and are more liable to disease than others. Trees that are healthy, have always a smooth, clean, shining bark; such as are mossy, or have a thick, rough, wrinkled bark, should be rejected." It is always better to pay a good price for trees grafted, or budded when young, and of which the kind and quality are known, than to plant cheap ungrafted trees, with an idea of improving the fruit afterwards, as in this way several years are always lost to the planter, and where proper precautions are used there is little to apprehend from a failure in the transplanting of trees.

The spring of the year is the best time for removing and planting trees, though the operation may be safely performed in the fall of the year, after the circulation of the sap has mostly ceased. In taking up trees, the roots should be injured or bruised as little as possible, and they should be kept moist until they are again placed in the ground. Much of the future growth and health of the tree depends on the mode of setting, and of course the nature of the ground should be considered in determining this point. If the ground is light and rich, a hole large enough to receive without cramping the roots, is all that is required; but if the soil is poor or hard and difficult for roots to penetrate, the hole should be made large, and instead of throwing back the dirt dug out, when setting the tree, good rich mould should be used, even if we are obliged to procure it at some distance, as the rapidity and certainty of growth will more than compensate the trouble. In planting trees it is very necessary they should be secured against the action of the wind, as a motion of the tree is apt to prevent the fine fibres or spongeoles from fixing themselves in the soil, and thus the death of the tree is caused. Stakes may be used until the roots become firm, or the top may be cut off until the roots left when taken up, give it sufficient firmness.

Silk and the Mulberry.

Some individuals seem disposed to sneer at the idea that the silk business can ever become of much consequence to the country, or that such small beginnings as we at present witness, can ever grow into establishments able to compete with the long and permanently fixed ones of France or England. For ourselves we think differently of the enterprise. Unless individuals should be so cheated and humbugged by men who care more about making money, than the benefit of the silk business, as to cause a prejudice against the whole affair, the time is not distant when American ingenuity, and American skill, will produce fabrics which will vie with the best of those from abroad. Difficulties which have required centuries to overcome in France and other parts of the world will not retard us as many years; as the business of raising silk is now so extremely easy and simple, so the reward will be ample. During the last year the quantity of silk imported amounted to about seventeen millions of dollars, and a manufacture which shall eventually save this amount to the nation should not be treated as an affair of little moment. The history of the silk trade and business in France was given a few years ago in a work written by Mr. Mavet. From this work it appears that the first mulberry tree was brought into France and planted during the time of the crusades, by *Guipape* of St. Auban, Lord of Allan, three leagues from Montmeliart. This identical tree was living in 1810, when the owner of the premises, M. De La Tour du pay-le-Chaux, caused this monument of antiquity and venerable parent of French mulberries to be preserved and respected, by having a low wall built around it, and forbidding its leaves to be gathered. The cuttings or descendants of this tree now cover the soil of France, and produced to the State in 1810 a revenue of more than 100 millions of pounds of raw silk, and more than 400 millions of francs in industry, an amount greatly increased since that time. Only let silk growers be careful how they suffer themselves to be hoaxed by designing speculators, and by pursuing the business steadily and prudently, gathering experience, and correcting the errors of a new and untried business by the published results of the labor of others, they will find themselves in the road to competence and independence.

Impregnation of Plants.

The January number of Professor Silliman's Journal —a work which deserves the support of all interested in the higher departments of the Natural Sciences—in addition to a great variety of other valuable papers, contains one by Dr. Gray of New York, being in part a translation of the celebrated Corda's researches on the impregnation of plants. As the subject is one of interest, we have thought that a condensation of the paper, adapted to the general reader, might prove acceptable to at least some of the readers of the Farmer.

"*Omne ex ovo*, or every thing from an egg," was the exclamation of an old philosopher, in regard to the animal creation, and later investigations show that it is scarcely less applicable to the vegetable one. The fertilizing properties of the farina or pollen of plants has long been known, but the manner in which this effect was performed, as was to be expected where the operation was conducted in the silence and mystery of nature, led to a great variety of speculations. Every farmer knew that the yellow dust which fell in such quantities from the corn blossoms upon the silken tassels of the ear was necessary to the formation of the kernel, but few were able to explain the cause of this necessity or the mode in which the plant was rendered fruitful. Every housewife has, during the summer months, seen her reservoirs or cisterns of rain water covered with a yellow powder, which by most is considered sulphur, as it appears most plentifully during thunder gusts accompanied by high winds. The peculiar odor which belongs to this substance when burning, may have assisted in originating the error with regard to the origin of this dust, which is the pollen of the forest trees, as any one may be convinced by walking in the woods when this fecundating dust is falling. This dust may be easily seen and collected for observation on the blossoms of the different varieties of the melon, pumpkin, and cucumber.

Pollen, when examined by a moderate magnifying power, is seen to consist of a multitude of grains of some regular form, which is uniform in the same species, but often widely different in different kinds of plants. These grains are composed of two coats, of which the exterior is thick and nearly inelastic, while the inner is exceedingly delicate and highly extensible. The cavity is filled with a fluid which, under a powerful lens, appears slightly turbid, on account of a vast number of minute granules which float in it. A magnifying power of three hundred reveals the existence of two kinds of granules in the fluid of the pollen grains. The first is large and few in number, and are from the 4000th to the 5000th of an inch in diameter. The smaller particles, or *molecules*, as they are termed by Brown, who here seems to have led the way in discovery, are from the 15,000th to the 30,000th of an inch in diameter. The microscope shows a motion of these particles in the fluid, movements not confined to a mere change of place, but a change of form in the particle itself; and Brown asserts that he was "convinced from repeated observations that they are produced neither by evaporation or currents in the fluid, but that they pertain to the particles themselves."

But whatever may be the nature of this fluid or the granules it contains, it is evident that to the pollen the power of impregnation belongs, and three hypotheses have been advanced to account for its agency in the production of the vegetable embryo. According to one view, a germ furnished by the pollen is supposed to be deposited in and nourished by the *ovule;* according to another the germ is thought to be originally formed in the ovule itself, and is merely excited to action by an influence derived from the pollen; while according to the third the embryo is conceived to result from the union of a germ furnished by the pollen with another produced by the ovule. Recent discoveries have rendered it probable that the first supposition, though attended with some difficulties, will be found nearest the truth.

It was discovered by Needham that grains of pollen, moistened or thrown upon water, burst with violence, and discharge the slightly viscous and turbid fluid contained in them. This effect was also sometimes produced when the pollen fell on the moist surface of the stigma, and hence to this fluid the immediate agency in impregnation was attributed by Linnæus and contemporary botanists, they in general supposing that the fluid was directly conveyed down the style to the ovule where the fecundating power was exerted. Whatever speculations might have been on the subject, the actual knowledge of naturalists was confined to the simple fact, that the application of the pollen to the stigma was essential to the fertilization of the ovule, all the information gained respecting the action of the pollen after it has reached the stigma being of recent date.

The very great improvements made in the microscope within the last twenty or thirty years had prepared the way for further advances in science, and the career of discovery in the impregnation of plants was opened in

1823 by Prof. Amici of Italy. In examining some grains of pollen on the stigma of the *Portulacca oleracea*, or common purslain, he observed that the grains had projected from some part of their surface an extremely slender tube, which was found to consist of the inner lining of the pollen-grain protruded through the external coat. Amici published the result of his discoveries, which immediately attracted the notice of Brougniart and Brown, the first of whom published a memoir in 1827, to which we are indebted for the earliest and most complete account of the manner in which these tubes originate and act upon the stigma. When grains of pollen fall on the stigma, they are retained either by the hairs with which this organ is often provided, or by its slightly humid and viscous surface. This moisture they slowly absorb, and after an interval varying from an hour to a day or more, the outer coat opens by one or more coats or slits, through which the highly extensible inner membrane protrudes like a hernial sac, and is slowly prolonged into a delicate tube. These tubes are so extremely attenuated that a powerful microscope is required for their examination.

The grains of pollen produced by some plants, (particularly the family of the Cucurbitacae,) are known to protrude several tubes from different points, and Amici detected as many as twenty or thirty from a single grain. One of the most singular facts shown by the investigations of Brown was, that the stigma of one plant would excite the same action in the pollen of different species, and even of plants belonging to different families. Thus Dr. Brown applied the pollen of a species of Asclepias to to the stigma of an Orchideous plant, and found these tubes produced as readily as when placed in contact with the stigma of the plant from which the pollen was taken. Here was a clue to the manner in which hybrids were formed; and a plausible reason shown why the seeds of such plants when grown, did not resemble the fruit from which they were taken, but showed a disposition to revert more or less to their original type, according to a fundamental law of nature.

The tubes thus produced from the pollen when placed in contact with the stigma, penetrated its substance, not however by means of any particular channel, but by insinuating themselves between the cellules, and along the intercellular passages which abound in the tissue of the stigma and style. M. Brougniart was able to follow them for only a moderate distance into the tissue of the style, where he imagined the tubes terminated, and opening at the extremity, discharged the fluid and floating particles of the pollen grain. Dr. Brown was more successful in tracing their course. He followed the course of the pollen tubes in several plants of *Orchidea* and *Asclepiadea* from the stigma to the placenta, and in a single instance, in an Orchideous plant, traced some vessels or tubes of an equivocal nature quite into the aperture of the ovule. Dr. Brown published an account of these discoveries in 1831, and remarks that Mr. Elliott in his Botany of South Carolina and Georgia, had observed these *cords* or *fibers* in the Asclepias, but it is probable their origin or office was not suspected.

Such was the state of knowledge respecting the impregnation of plants, when M. Corda, a member of the Imperial Academy, commenced his observations. Dr. Brown had traced the pollen tubes to the mouth of the ovules, and M. Corda devoted himself to determine the interesting inquiry as to their farther progress and termination. As subjects of examination he selected the Coniferae or Fir tribe, in which the ovules are naked, and impregnated by immediate contact with the pollen, consequently offering great facilities for the investigation. Aided by powerful instruments, and conducting the processes with great skill and perseverance, M. Corda was able at last to trace the pollen tubes into the ovule itself, where the fluid of the pollen gave the first impulse to the formation and development of the embryo. The following is the summmary of the discoveries made by M. Corda, translated from his memoir by Dr. Gray, and which in the Coniferae establish these positions:—

"1. The pollen tube penetrates into the micropyle, (exostome,) and in Pinus the pollen grains fall directly into it; whence the impregnation is immediate.

2. The pollen tube passes through the exostome into the endostome, passes through the cavity of the secundine, and arrives at

3. The nucule or ovule; extends through the endostome into its cavity, and

4. By the injection of the fluid contained in the pollen grains into the bottom of the nucule gives the first *keim* (germ) to the formation of the embryo.

5. The formation and development of the embryo changes the contents of the cellular tissue of the nucule, which becomes fluid, and appears to furnish materials for the growth of the embryo.

6. The pollen tubes remain fixed (to the embryo sac) sometimes after impregnation and the commencement of the development of the embryo in the latter."

The translation of the memoir in the Journal, is accompanied by a series of engravings representing the process of impregnation, from the formation of the pollen tubes, to their entrance into the ovule and the discharge of their contents, embracing the first rudiments of the embryo.

BUTTERNUT SUGAR.

A correspondent of the New England Farmer has advanced the idea that sugar may be profitably made from the sap of the *Juglans cathartica* of Michaux, or the common butternut. More than 40 years since a Mr. Gridley of Bristol, Conn. made the experiment on a somewhat extensive scale, and succeeded in producing a pretty fair article, but I have understood the success was not such as to induce a repetition. In the days of yore, before Lee and Morrison, and Brandreth, had claimed the privilege of manufacturing pills for all and sundry, farmers were in the habit of boiling down a decoction of butternut twigs in the sap of the tree, to a proper consistence for rolling into pills, and these constituted the family physic, of which luckily but little was usually required. Butternut sugar, unless clayed, or cleansed of its remaining molasses after graining, was supposed to retain much of its cathartic property which had given its name to the tree, and hence the sugar was very naturally viewed with suspicion. For myself, I should have much more faith in a maple grove, so far as sugar was concerned, than in a butternut one; and where the maple could not be had, should prefer the modern substitute of the beet, the sugar from which will I trust, soon supersede most others in the north.

W. G.

A Handsome Premium.

The Executive Committee of the *American Temperance Union*, as we learn from the February number of their Journal, have offered a premium of *One Hundred Dollars* "for the best experiment made in the year 1837, in fattening various animals on Apples—the premium to be awarded by a committee of three farmers, to be hereafter named." Here is a premium worth contending for, and we hope many of the readers of this paper will be numbered among the competitors, and that some one of them may obtain the prize.

On Training Agriculturists.

A correspondent says of the following Address:—"I send you a paper containing an address delivered before the Skaneateles Agricultural Society, by Mr. Sessions; and it contains so much good sense, pointed remark, and is so creditable to him as a farmer and a man, that I should be pleased to see it in the 'Farmer,' in which it might be divided so as to appear in two numbers."

Address, delivered before the Agricultural Society of Skaneateles, on the 4th of March, 1837, by their President, Amasa Sessions.

Friends and Fellow-Citizens, members of the Agricultural Society: Being respectfully requested by you to address our Society at the close of our first anniversary, I cheerfully accept the call, and with mingled emotions of hope and fear, proceed to perform the task.

It is not to be expected that professional men, merchants or mechanics, will educate their sons to the labors of the husbandman; the business of the practical agriculturist is too arduous and too multifarious to engage the attention of the indolent mind, or the imbecile body in its performance. So great is the labor to be performed in this department, that in this northern climate at least three-fourths of the manual labor is to be employed on and about the farms of the yeomanry.

I have been told that a wealthy gentleman of New York, some time since, being charmed with rural scenery, left the city, and purchased a valuable farm in the country, where he resided for three years; at the end of this period he became dissatisfied, and was determined to remove back again to the city. Being inquired of what was the cause of his dissatisfaction, his reply was, "I find," said he, "in this farming business, there is *an everlasting sight of work to be done.*" And this I suppose to be the very reason why so many of our youth, and of farmers' sons too, contrive in some way to shun the business of agriculture; because they perceive there is an everlasting sight of work to be done. But who does not know that constant, regular labor in the field, is healthful in the highest degree to both body and mind? The laboring man finds his food delicious, his respiration and digestion easy, and his sleep refreshing and precious. It also leads to wealth and respectability of character; and certainly no course in life is so little exposed to temptation to sin, or to the disastrous fluctuations which so often occur in human life. Yet, notwithstanding these advantages, which are evidently on the side of the industrious farmer, and which are calculated in a high degree to invite, and even secure the labors and talents of the young men of our country, and especially the sons of farmers, it is a fact that vast numbers shun this plain road to health, wealth and happiness, and turn aside in pursuit of objects of minor importance.

Now it is plain matter of fact, that just in proportion as agriculture flourishes in this country, so do all other professions and the mechanic arts: so in proportion as agriculture is deserted or neglected, do all other interests depreciate. It depends, then, upon the tillers of the soil to say whether this country shall prosper or not. It depends upon their determinations and efforts whether domestic happiness and national prosperity shall be increased and consummated; whether generations yet to come shall be more virtuous and industrious; whether they shall possess more knowledge, and more physical strength than the present generation.

Having premised the foregoing remarks, you will allow me to point to some of the evils of the present times in relation to the training of children, and then, secondly, to the remedies.

You are all aware that every generation is always ready to arrogate to itself that they are stronger, wiser, and better than their ancestors. But deterioration in physical strength has, in this country, been so rapid and so constantly progressive, during the last thirty years, that the old men now living must be perfectly stupid not to have observed the great change that has taken place. Where, for the last ten years, have you beheld those athletic exercises, those trials of strength, either in labor or harmless amusements, which formerly told the comparative strength and agility of all the young. These are laid aside, I apprehend, not because the present race have become so much more virtuous than their fathers, but because they have so little bone and muscle that they are ashamed to show how little they possess.

As to our young men, we know they are ignorant of the vast manual labors which their fathers performed in clearing away the heavy forests where now remains neither root nor branch; making roads and bridges, and erecting buildings and planting orchards; and all this was done without the facilities of markets, which the country now affords by canals and otherwise. It is not therefore to be expected that they should have a full view of the difference between these young men of hardy, robust constitutions, and of superior muscular strength, who, some forty years ago emigrated from New-England to this then western wilderness; and the comparative feebleness of the present race of young men generally. Indeed, the progress of effeminacy has been so constant and gradual, that the decline has been almost imperceptible, unless to the acute observer, and even he can better understand

this vast change by looking to the muscles of some of the old men, then calling to recollection what they have done, and what they endured; and taking a survey of the present generation, what they are doing, and what they cannot do.

It is, I believe, an established maxim in all civilized countries, worthy of our notice, that wealth produces luxury, and that luxury begets and entails effeminacy. If this is not the fact, let me ask why is it that those very men who by great personal labor subdued the forests of this country, and became wealthy, why should they allow and even approve of an entire different course for their children from that which they have been bred too themselves?

Whoever heard of a merchant, a lawyer, or a physician, placing their sons with an intelligent farmer, that they might be bred to the knowledge and arts of agriculture? This they might do with great credit to themselves, and advantage to their sons. No doubt in thousands of instances were they to do so it would make them useful men in the wo ld and save them from ruin. But how often is it the case that false notions of parental tenderness, added to a dread of dirty fingers, and hard work, keeps the idle in bed late in the morning, and in the afternoon they too often are allowed to infest the streets, where they associate with idle, vicious children, and their employment is to waste precious time by corrupting each other.

But how surprising is it that the respectable farmer, who has great reason to feel dignified in his honorable and independent calling; yes, the *farmer* who, by a course of regular training from his infancy, has become confirmed in the best habits of industry, so that even manual labor, instead of being his dread, is his element; yea, it is his life; strange, indeed, that such a farmer should, contrary to all the dictates of prudence, and lessons of experience, suffer his child to lounge in the morning till school hours, and then drawl to school, or indulge himself through the day, as though a little school education was all the child needed, till some fourteen or fifteen years of age, when, by this want of training, he becomes too feeble for labor. And ten to one if mother does not say that John has a feeble constitution, and he must not be put to work; so the feeble boy must be sent away from his parents and from the farm to some city or village, to be put behind some merchant's counter, to handle calicoes; or he must be sent away to some boarding school, where it will cost much time and money to fit him, as the doating parents hope, for some of the professions of the day.

Now if the good of our nation, or the love of our country demanded all this sacrifice of time, health and money, to make the farmer's son a merchant, a lawyer, or a doctor, it certainly would be patriotic and praiseworthy, to make such a sacrifice. But it surely does not. All these professions, throughout the country, are rather overdone than otherwise. Whereas, in the manual labor departments of mechanics and agriculture we want thousand and thousands of additional working men. These honest and honorable branches of business in this country—with all the saving machines which man can invent—cannot be overdone. There is no country in the world that holds forth such strong inducements for the increase of population and the reclaiming the fertile uninhabited lands of the west, as does America. And should we not wish to people those regions with our own children, we may be sure that foreigners will, and even the African race, mixed and unmixed, will no doubt occupy a very considerable share. Why not then the farmer's son, who has been trained to husbandry, he who can work with his own hand, who can maintain his family by his own honest labor, independent of the help of his neighbors, and at the same time be laying up for himself, and also adding something to the common stock of the community; why should not he so train his family as to be in a condition to seize these advantages which the God of providence, and a nation's domains are inviting him to possess?—Whereas, had he been bred to some profession, he might, as thousands now are, not only be entirely dependent on his fellows, but have been a mere drone in the community, to be sustained by the hard earnings of others. This is not a very honorable way of obtaining a livelihood, to be sure; yet it is believed there are hundreds, who, in consequence of indolence and imbecility in the first place, have turned away from honest labor, and then in the second place, being so unfortunate as to have parents who possessed wealth, they have some how and in some way succeeded in obtaining a profession. And now they boldly claim a support from the community on account of their scientific attainments. They being too lazy to work, and too proud to beg, and still they are ignorant of the very first rudiments of living. Who could not wish that all such were working men and willing to earn their bread.

If these things are not so, why is it that so few wealthy farmers have sons qualified to succeed them in their business, or to emigrate, and clear away the western wilderness, as did their fathers. As the customs of the times now are, it is not uncommon that a farmer's son is a bill of expense all the way from his infancy until he is twenty-one years of age, and then it is necessary to give him an outfit of at least a thousand dollars, in order for his parents to have any good hope that he will sustain himself. Whereas, he ought in all common cases to do more than pay for his bringing up by at least $100, and then be able to swing his pack and go to Michigan, or Wisconsin, and then clear his own farm, so that in ten or fifteen years he may become a wealthy farmer.—(*Remainder next week.*)

Tenacity of the Apple Tree for Life.

A medical gentleman, who has recently made a tour through several of the western states, related to us the following singular instance, illustrative of the power of the apple tree to sustain life out of the ground.

In the month of Oct. 1835, Mr. Alex. M'Coy, living near Columbus, Ohio, bought of a nurseryman on Long Island, 100 apple trees; they were then packed up, shipped via the great Erie canal and the lakes, to Cleveland, Ohio. On arriving at that point, the canal being frozen up, the trees remained there until the latter end of March, 1836, when they were sent to *Columbus*, Ohio, by the canal: they reached the latter place in the month of April, following. As it was presumed that the trees, which had now been out of the ground six months, were all dead, or their vital powers so far destroyed as to render their vegetation not only doubtful, but, as was supposed, hopeless, the owner refused to receive them. In this situation they remained till May, when the agent of the canal forwarded them to their proprietor, who planted them out in his cornfield, rich limestone land, and tended them with his corn. At the period of planting, which was seven months from the time of their being taken up, the trees were partially in leaf, and notwithstanding all of these disadvantageous circumstances, 98 of them lived, only 2 of the hundred dying.—*Far. & Gar.*

Culture of Carrots.

From the Silk-Grower & Agriculturist.

Mr Cooke—In your paper of Feb. 27th I noticed an article from the Bangor Farmer, stating that "Deacon Andrew Webster of that city, grew the last year, on a flat in his garden, a crop of carrots at the rate of 1920 bushels to the acre." A few years since I raised on a piece of land containing 8 square rods, being one twentieth of an acre, 40 bushels of carrots, equal to 800 bushels per acre, not quite half so large a crop as the good Deacon's, though I considered mine a fair yield. But my carrots were not raised in a garden, but on a gentle declivity of sandy loam in a mowing field—so poor and so much worn by previous tillage and cropping, that it had been useless for a number of years, and was not covered with a sward. The method of culture was as follows:

About the last of April, the season being forward, I trench ploughed the land, that is ploughed two furrows deep; then spread on the piece 5 cart loads of manure; ploughed in the manure with a single furrow; harrowed the land smooth, and sowed the seed broad cast, and covered it by using a common hay rake. The weeding was performed twice; at the first weeding the carrots were considerably thinned. The manure used was taken from a hog-yard, being a mixture of hog-dung and swamp-mud; the largest proportion, say two thirds, mud, which was carted into the yard the fall previous. The carrots cost me about 12½ cents per bushel, reckoning nothing, of course, for the use of the land. About half of the carrots were used in fattening a cow, the other half were given to a flock of twenty sheep, during the winter and spring, which effected a considerable saving of hay; improved the quality of the wool, and added one half lb. to the weight of each fleece, over that sheared from the same sheep the previous year, being well kept on hay; the lambs were also raised with little trouble. The spring following, I sowed the land with oats and stocked with herds grass. The oats grew at the rate of 50 bushels to the acre. The land has been mowed four years and produced at the rate of 2½ tons of hay per acre.

I have thus been particular in stating the details of my small but success ful experiment for two reasons; first, to exercise the mathematical ingenuity of the reader in estimating the amount of my nett profit in the aggregate; and second, to call the attention of farmers to the raising of root crops, as this is the proper season of the year to make our calculations for rural economy, and agricultural management.

I have been equally successful in raising the scarcity root. I have never attempted their field culture, but raised them on small patches of land made rich by receiving the wash of the barn yard, dung-hill, or buildings. I once raised an excellent crop on a piece of land from which an old house had been removed.

James Hale.

Alstead, March, 1827.

From the New England Farmer.

Manufacture of Cheeses.

Mr. Editor—If you think that the following method of securing Cheeses from access to the skipper fly, so troublesome during the manufacturing season, will be of any service to your Cheese-manufacturing subscribers, you are at liberty to publish it in your valuable paper. It is simply to form a firm coating of *paper* on the flat surfaces or ends. (I allude to those of cylindrical shape.) The kind of paper I use is a species of straw paper, of a smooth yet a very firm texture. When this cheese is about to be put to the press for the *last time*, the paper is cut to the size of the surface to be covered. It is then wet or moistened, and spread smoothly upon the cheese. By this means it will fold a little over the edges upon the circular surface. The pressing cloth or envelope is then carefully applied, and also the hoop or mold. When the cheese is taken from the press, this paper will be found completely embedded in the surface by the texture of the cloth, which will separate from it with perfect exactness. Nothing further is necessary than to turn the cheese once a day, till the coating shall have acquired sufficient firmness by drying.

Lard or butter should be applied *only* upon the circular surface, to prevent the Cheese from cracking—as cheese if properly pressed, will swell or crown a little upon the surface. Hence the difficulty of applying the same coating to this part of the cheese likewise. Lard should be applied to the surface upon which it is to be used for a few days, until the cheese has got its *set*, otherwise the cheese while swelling might crack. Cheeses should also be turned *often* while new, and *rgularly*, otherwise they acquire an irregular shape. There is no necessity for keeping them in a dark place, as no fly, with the aid of all the light, can possibly find a crack or crevice for its deposits. Respectfully yours,

C. Coleman.

Sugar from the Butternut.—A correspondent of the N. E. Farmer, states that sugar may be made from the sap of the butternut tree. It should be tapped just before the unfolding of the leaves, and sugar may be obtained from the sap, nearly or quite as good as that made from the sugar maple. To avoid injuring the tree, the puncture should be made with an augur, and after the sap is done flowing, the orifice filled by tightly fitting in a green wood plug. The bark, says the writer, immediately grows over and closes up the wound, and no part of the tree dies in consequence of tapping.

Influenza in England.—The Influenza is said to be raging to an alarming degree in England. The latest accounts state that almost every f mily in London was afflicted. It attacks more particularly the aged. One hundred and thirty clerks of the bank of England were sick with it at one time. At Woolwich hospital the deaths average from five to ten per day.

COMMUNICATIONS.

HIGHWAYS—No. XI.

SUGGESTIONS FOR THE USE OF PATHMASTERS CONTINUED.

Proceeding to notice the principal errors of pathmasters, we remark now in the 3d place, that they almost universally err in neglecting to clear off stones, and other obstructions, from the roads of which they have the oversight. It is suprising that a duty expressly enforced as this is by statute law—a duty so easy to perform, and so important in regard to the condition of roads—should have been neglected as this has been. It requires but little labor, even in stony places, to keep roads clear of loose stones; and certain we are, that the amount of labor required for this purpose, could not be applied in any other way to half the advantage. Stony roads are always bad. Loose stones, scattered here and there on a road, although they may be small, and not very plenty, are prodigious impediments to traveling. However excellent the road may be in other respects, if it have stones upon it, it merits only the reputation of a bad road.

It is not enough to clear roads of loose stones. Such as are not loose should be made so, and be removed; or if they cannot be removed, they should be broken down and disposed of in such a manner as to be rendered harmless. We marvel that so little has been done to clear roads of stones. Many of the roads, in this section of the country, turnpikes no less than others, are, in some places, so stony as for that reason to be intolerably bad. It would in general require but little labor to remove these stones, and we think it should be the very first care of every pathmaster to see that this is thoroughly done, on all the roads of his district.

Instead of removing, it has been the practice of some pathmasters to gather stones, and cast them into ruts and mud-holes on the roads. This has been often done with great indiscretion, and thus roads. or parts of roads, which had not been stony, have been rendered so to the great annoyance of travelers. This practice merits only severe reproof. When however there are *deep* holes or ruts to be filled, we think stones may be used to advantage to begin with at the bottom. But they should not be used in shallow holes, nor any where on the surface, nor so near it as to be in danger of making their appearance above ground. In many of the roads in this section of the country, it will be a serious labor, yet a labor absolutely necessary, to clear off the stones that have been thus injudiciously applied.

4th. Few things can be done to greater advantage for the improvement and preservation of roads than to supply them with proper outlets for conducting off water. It does not appear that pathmasters in general are duly aware of this fact. Certain it is, that most of the roads in this section of the country, perhaps all of them, have suffered prodigiously from the want of some small attentions of the kind here suggested. We are satisfied from our own experience, that roads can be benefited to a much greater extent, and in cases far more frequent than has been generally supposed, by having suitable outlets provided for conducting off water.

All know that when roads are located on the sides of hills, outlets for water are indispensable, yet even at such locations, they are not in general used to half the advantage they might be. The fault may be in not doing enough—in not providing so many outlets as are needed—but it is believed it more frequently consists in having *nothing* done, in that ingenious and thorough manner which is necessary to ensure success.

Outlets for conducting off water may be rendered highly beneficial to roads in a multitude of places that are not on the sides of hills. Pathmasters should be more attentive than they have been, to this method of improving roads. It can be practiced often, on a small scale and with little expense, yet to great advantage, by simply opening the small imbankments that are formed at the sides of deep ruts, and thus letting off the water that may be standing in the ruts. Outlets for water, wheresoever, and for whatsoever purposes they are used, need frequent inspection, for on keeping these in proper order, the good condition and the preservation of roads greatly depend. *Here* we are compelled to witness another rotten place in our system of road policy. Under the existing laws of this state for the regulation of highways, it is idle to expect that outlets for conducting water from roads, will receive those seasonable attentions which their importance obviously requires. D. B

Marcellus, Onondaga co. Feb. 1837.

Mr. Tucker—It cannot be expected, in a season when crops were almost universally light, that your correspondents can give you detailed accounts of extraordinary crops, notwithstanding there may be many things in their improved culture, or in their failures, which may be interesting to your readers. It is a truth but little dwelt upon, that we can profit as much from the failure of a crop, where the causes are fully detailed, as we can in reading of great crops, of which no detailed accounts are given, the abundance of which may be owing to any thing else rather than the skill or good husbandry of the cultivator. I presume more farmers undertook the cultivation of roots the last season, than at any former period, and very probably many of them have become discouraged, and it may be for their encouragment to know that others failed, and the reasons why.

—

Mangel Wurtzel.

I intended to do more in the culture of this crop than I had done the year before. I had a half acre of land which had been highly manured the year before, and borne potatoes. This had been fall ploughed. After drawing on four loads of rotted chip manure, I ploughed it twice and harrowed nicely. I commenced sowing the seed the 23d of May, and before I had sown a quarter of the piece, a severe rain storm commenced, and it was the 4th day of June before I could finish the sowing. All this time my seed remained soaked as I had prepared it at first—the ground had settled down hard—the seed had sprouted and become matted together. I had no alternative but to throw away my seed, as one of my neighbors did who found himself in a similar predicament, or sow it as it was—in every respect unfavorable. The seed vegetated very well, but they had a stunted growth, owing to the ground being so hard, and in some places badly washed. I however gathered from the field six cart loads, and have now just commenced feeding them out. And I assure you that in this year of scarcity, when all coarse grains are so high, they do not come amiss.

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Carrots.

My carrot crop was a pretty poor concern, and this I attribute principally to the seed. I sent to the Rochester Seed Store, where I had usually procured my seed, for a quarter of a pound of Orange Carrot seed; but they sent me what they called *Large Field Carrot* seed, which they said was far preferable for field culture.* This I sowed on ground well prepared, and which had borne mangel wurtzel the previous year. The crop looked tolerably well until I came to pull them. I found them very short, not running into the ground like Orange carrots, but more like some kinds of turneps. They were white, and preferable I think to the Orange for the table, but a very indifferent bearer. It was not owing to the season, or to the culture, for some Orange sowed adjoining ran deep into the ground, and although appearing on the ground no larger than the white, when pulled were twice as heavy.

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Corn.

There has been introduced into this town a kind of corn called the Red Blaze. It has been cultivated here two years, and is generally liked. It produces well, and has the very desirable quality of ripening at least two weeks earlier than common corn. It is usually eight rowed, long slim ears—the kernel mostly white. Some ears have streaks of red resembling a blazing fire. Hence I suppose its name. The meal made from it is whiter, and thought by some to be more nutritious than common meal. I don't recollect of seeing any account of a similar kind described in agricultural papers.

Yours, &c. O. P. Q.

East Bloomfield, March 16, 1837.

* We mentioned this circumstance to the proprietors of the Seed Store, and they informed us that they were out of Long Orange Carrot at the time, and the seed sold O. P. Q. was purchased of Messrs. Prince & Sons, in whose Catalouge it is advertised as "best for cattle."—Ed. Gen. Far.

STRAW.

Mr. Tucker—I perceive by a late No. of the Farmer that your correspondent, S. P. Rhoades of Skeneateles, whose communications I always read with interest, as they are generally the result of experience, or a practical acquaintance with the subject of which he treats, is somewhat disposed to question your estimate of the relative value of wheat and barley straw as food for cattle, you having, according to the almost universally expressed sentiment of English farmers, and I believe the general opinion of American ones acquainted with the subject, given a preference to the latter. Perhaps in this matter public opinion may be wrong, and wheat straw may after all be the best for cattle; but as Mr. R. himself admits that cattle will eat barley straw much more readily than that of wheat, a fact well known to all who cultivate these two kinds of grain, this of itself furnishes a kind of presumptive evidence that the instinct of the animal is not mistaken in the most proper kind of food. Food is "hearty" or otherwise, according to the quantity of absolute nutriment it contains; the meaning I presume Mr. R. intends, when he considers wheat straw to have this character.

The county of Onondaga is much interested in learning the precise value of straw, and particularly *barley* straw, as a food for stock, since there is more of this grain raised here, than in any other part of the state, and the quantity is yearly increasing. Mr. Rhoades does not seem to speak from actual experiment; with him, if he is understood, it is as yet only a matter of opinion; but if he, or any one else, has made any experiments that can be deemed conclusive, they will much benefit the public by publishing them in full. At any rate it is to be hoped another year will not be allowed to pass without this point being settled by actual feeding in some way that shall fully test the relative value of the two kinds of straw. Such farmers as Mr. Rhoades can easily do this.

When you intimated that threshing machines had lessened the value of straw as food for cattle, I did not understand you as supposing that the *straw itself* was injured, but that by being threshed so much cleaner than formerly, it was of course worth less for feeding. A friend of mine who raises grain extensively, and who before he purchased a machine wintered large stocks mostly on straw, remarked to me the year after the purchase, that his machine had nearly destroyed his cattle, as the grain which was formerly left in the straw evidently constituted a great part of its value, and this was now lost to them. W. G.

Calculations Carried out.

Mr. Tucker—A close observer or minute investigator, who is in the habit of looking into the consistency of statements, or in other words, one that is in the practice of making calculations for himself, instead of taking the broad assertions of others for the ground of his belief, would be surprised at many statements made in your valuable paper, when those statements are carried out by close calculation. I was about making some remarks in reference to the frequency of those statements that are not borne out by comparative results, when I noticed the remarks of "An Observer," under the head of "Fact versus Theory," in the fifth number of the seventh volume of your paper. I will therefore pass that subject and refer to another statement in the same number, under the head of "Cattle and Sheep Husbandry." The writer estimates the product of a good cow at from 300 to 500 pounds of cheese per year, but observes that one gallon of milk will make five pounds of cheese, and that a dairyman is satisfied with a cow that will give eight quarts of milk per day. Now supposing the dairyman should continue the making of cheese only from the first of May to the first of October, or one hundred and fifty three

days, at the estimate referred to above, he would have 1539 pounds of cheese; but many cows will give twelve quarts per day, which would produce in said time 2295 pounds, a pretty large quantity for the product of one cow—and at the present price of ten cents per pound, it would amount to $229,50. This you perceive would be quite a profitable business, and I think no person would hesitate a moment about entering into the dairy business, was he satisfied that one gallon of milk would make five pounds of cheese, which would produce the result referred to above.

Again. I will take a statement made in the third number of the seventh volume, under the head of "Winter Food for Sheep." In that article the writer observes that of good hay, they (that is sheep) "ate four and a half pounds daily, and drank from two and a half to three quarts of water" Now, admitting that a sheep will eat four and a half pounds of hay per day, each sheep would consume from the twentieth of November to the twentieth of April, about an average of the foddering time for sheep in this country, equal to one hundred and fifty one days, 679½ pounds of hay, if they received no other food. Which at ten dollars per ton would amount to $3,34 3-4 cents per winter, or season of foddering. I will continue the estimate on a flock of 250 sheep, which is about the number that I keep this winter. If each sheep requires 4½ pounds of good hay for its daily sustenance, a flock of 250 would eat 169,875 pounds of hay during said foddering time; and at $10 per ton it would cost $849,37½ to winter the 250 sheep. Add to this the expense of pasturing the remaining seven months, or 30½ weeks, at two cents each per week, making $152,50 for pasturing, which, added to the amount of wintering, will make the sum $1001,87½, or a fraction over four dollars per head for keeping each sheep a year. From this sum let us deduct two dollars each for wool, or $500 for the flock, and $200 for increase, and I am sure no one could safely calculate the whole income from a flock of 250 sheep over $700, and there will be a dead loss of over $300,—a poor prospect this for the farmer who wishes to enter into sheep husbandry.

If I was not perfectly satisfied that I could keep sheep for one-third of the sum mentioned above, I would relinquish the business at once, and turn my attention to a dairy and the raising of stock. E. W.

Richmond, Mass. Feb. 27, 1837.

On Making Meadow.

In the upper part of East Tennessee, the following course will be found the most advantageous mode of making a new meadow, where the land is not very foul. Let the land be cleared by grubbing it well, and taking off all the timber by the first of August, then rake up the leaves, chips, &c, and burn them, after which Harrow the ground repeatedly, until the weeds and grass are completely destroyed, and the soil on the surface well pulverised, then sow turnep seed and harrow it again, after which sow Timothy seed thickly, and brush the land over with a light brush. The bottom will thus be smooth, the turneps and timothy will both do better than if the land had been ploughed, and the latter particularly, will be far better set, and endure much longer. By breaking up the land, the roots will be broken, and much labor rendered necessary to remove them, so as to prevent obstruction to the scythe, while the grass, instead of being benefitted, will be greatly injured by the ploughing. Take care to sow the grass seed thick, sowing one half the seed in lands in one direction, and the other half in lands crossing the first, so that the seed may be as evenly distributed as possible. By this means, the first crop of hay will be found to be as good and as clean, as any succeeding one. It is a very common, but a most injudiction our practice, to break up the land with the plough, by which the grass is not only injured, but in spite of all the care which can be taken, snags, or pieces of the roots, will be left standing up, well calculated to break scythes and to obstruct the mowing. A false economy also, is too often resorted to, of sowing too little seed, depeding on the ground to seed itself from the first crop, the consequence is, that the weeds spring up in such abundance, as to render the first crop of grass of little or no value and the land is moreover rendered so foul, that in a short time it will be necessary to plough up the meadow, whereas by a liberal application of seed in the first instance, the first crop of hay would have been clean and valuable, and much of the filth smothered by the grass. This mode of seeding highland meadow here recommended, has been repeatedly tried by the Editor with uniform success. Whether it would answer as well on the more sandy soil of the western part of East Tennessee, unless in favorable seasons, is doubtful; but if the Turneps be dispensed with, and the Timothy seed sown late in the fall, or in the winter, he has no doubt it would prove equally beneficial in those soils.—If old land is to be convered into meadow, after ploughing and well harrowing the ground, the seed should be sown liberally as before stated, and the roller run over the land once or immediately after sowing, and again in the succeeding winter or spring, while the ground is tolerably dry.—When the meadow begins to fail, let the seed become perfectly ripe before mowing, immediately after, harrow well with a large harrow, and if practicable, apply a dressing of manure; the meadow will thus be renovated, and again yield fine crops of clean hay. It must not however be forgotten, that Timothy is an exhausting crop, and that therefore, to render a meadow of this grass permanently productive, it must be aided by occasional applications of manure. If the land be wet a mixture of the seed of the Herds grass or Red Top will be very advantageous. If the land be very soft, or even miry, the Herds grass alone should be sown, and it will form a most valuable and durable meadow. We must caution our readers however, if they wish to preserve good meadows, to avoid excessive grazing, on them, and particularly, not to permit stock to run on them while the ground is soft; this destructive practice, so common among us, is more injurious to our meadows than all other causes combined; it is one of the many instances of false economy, to be met with in our agricultural practices, by which pounds are sacrificed to save pence. A meadow should by, no means be pastured in the winter or spring.—*Tennessee Farmer.*

Making Cheese,

As practiced in one of the most eminent Dairies in New England.

Add the night's milk with the morning's, and heat it gentle over a fire until well warm, then put in a tub or vat with sufficient prepared annatto to give it a handsome yellow color. Put rennet sufficient to make it curd in 25 minutes; when curded take a wooden knife or sword and chequer it all into squares to the bottom; let it stand from 15 to 20 minutes, or until the whey appears above the curd; break it up carefully with the hands in such a manner as not to bruise or break the pieces of curd; next put a clean strainer on top of the curd so as the whey may arise on top, and lade it off with a dish or dipper; then put a cheese strainer in a cheese basket over a tub, and carefully remove the curd and remaining whey into it, and cut it into slices with a thin skimmer until the whey has mostly drained out; then bring the corners of the strainer together and twist them, so as to bring the curd in a solid mass, and put the twisted corners down in the basket, and a clean board about 1 foot square on the top of it, on which put about 20 weight, in order press out the whey. After remaining about 15 minutes, the curd is to be cut in pieces about 1 inch square, and put back again with the weight on, and remain from 10 to 15 minutes, and then cut as last stated, and put back again, and so repeated from 6 to 10 times, or until the whey has entirely done dripping from it; after which take it out and cut in pieces of about 2 inches square, put in a wooden bowl and chop with a choping knife until the pieces are the size of Indian corn. The next is scalding the curd, which is done by putting it in the strainer and putting in the kettle of whey heated to blood warmth, for if the whey is too hot it will ruin the cheese, and make it dry and hard; while in the whey it must be stirred with the hand until the whole is equally heated; then it is taken out and put in a cheese basket over a tub and clean fine salt thoroughly mixed, to give it a high salt flavor, and let it stand until hardly blood-warm, then the corners of the strainer are twisted together as before, and put in the hoop and pressed, in this instance, with a weight of 100 lbs. to every 10 of cheese, to remain about half an hour, taken out and turned and re-placed in the press and add about one-third to the weight—then let it remain 3 hours. Then take it out and put it in a fine clean linen cloth, perfectly smooth, and no rinkles in it; put again in the press and press 48 hours, being taken out and turned once during the time. At this pressing about one third additional weight must be added. It must then be taken out, oiled, and put on the shelf, where it must be turned, rubbed and oiled at least every 24 hours. From long experience, I have found it the best method of making cheese.—*Tennessee Farmer.*

Heating by Hot water Drawn up from the Bowels of the Earth.

It seems to be now proved beyond dispnte, that the temperature of the earth increa es from the surface downwards; and consequently, at a certain depth, the heat of water must be at the boiling point; and at a still greater depth, all materials whatever mnst be in a flnid state. At the meeting of the Bristol Association in August, 1836, Professor Stevelly suggested the idea of bringing up hot water from the bowels of the earth to the surface; and heating houses, manufactories, &c., with it, so as to keep them at a given temperature, in the same manner as is done with the apparatus by water artificially heated. (*Lit. Gaz.*, Sept. 3, 1836, p. 551.) As, at a certain depth, the water must be at such a degree of temperature, as when allowed to expand, it will instantly become high-pressure steam, it seems not altogether impossible that our stationary steam engines may be supplied with that material without the use of fuel; and hence those who look forward with fear to the period when the coal mines will be exhausted, may derive some small degree of consolation. At all events, it seems not unreasonable to suppose that, if a bore or Artesian well is carried so deep as to penetrate into a stratum of water at a sufficient temperature to expand itself into steam, there will be no difficulty in the water ascending to the surface. If ever so complete a command of water should be obtained by man, in every part of the world, except of course, the frozen zone, the climate and culture of the whole would be altered: and who can tell what may be the ultimate result of the operations of man, in one way or another, chemically, electrically, and mechanically, upon the globe?—*Loudon's Gardener's Magazine.*

SILK CULTURE.

Mons. Tinelli, an Italian gentleman, (who was a sojourner here during a greater part of last winter,) has just published in New York a neat little work of 54 pages, entitled "Hints on the cultivation of the Mulberry, with some general observations on the production of Silk." The author has politely sent us a copy, which we have perused with much pleasure, as it affords many, to us, new and very useful facts in relation to the culture of the mulberry and silk, and the rearing of worms.

This subject, which for a few years past has elicited the attention of many enterprising men in this country, and especially in the eastern states, is as yet but little understood, and it is for that reason that the introduction among us of this important branch of commercial industry is so tardily effected. For a want of a proper knowledge of the first principles necessary to be known to make the culture of silk profitable, many who have undertaken it have become discouraged, and desisted, from the belief that the receipts would not balance the expenses, and willingly charged a part of the cause of their failure to the uncongeniality of the climate. But the experience of foreigners who have been engaged in the business, tells us that no climate in the world is better adapted than ours for prosecuting the silk culture; and among these evidences we need not look for higher authority for the truth of such assertions than Mons. Tinelli, who, having had thirty years' experience as proprietor and superintendent of a Filature of silk in Lombardy, and and official station in the University of Pavia, has had every opportunity to know, both by theory and practice, every thing connected with the subject, is eminently fitted to judge correctly. In the work in question he has shown conclusively that cold cli-

mates (which objection has been raised against the northern states of our Union,) are not only congenial to the growth of the *Morus multicaulis*, but are far better for the rearing of worms and other important matters connected with the business, than the torrid regions of the South. The northern and western states lie within the temperate zone, and consequently they are the best adapted for the purpose.

That the business may be made profitable not only to individuals but to the nation, if properly prosecuted, cannot be doubted. Mons. TINELLI makes the following interesting statement, which we have taken the liberty to extract. In another place he exhibits a table, showing that in 1832-3 and '4, the average exportation of silk from the single Lombardy-Venetian kingdom was 5,334,202 pounds yearly, which, calculated at $3 per pound, makes the sum of $16,002,606! But to the extract.

"In order to be within bounds, I will take the case of a farmer who owns merely a small house sufficient for the residence of his family, and about ten acres of land. Without the least sacrifice or diminution of the productiveness of his little farm, if he would merely surround it with a hedge-row of Mulberries, planted with judgment and according to the best methods, it is certain that it would cost him to do so only a few days of labor and a few dollars of expenditure for the purchase of the trees, but the beauty and the value of his farm would be immensely improved. At the end of the third year the trees will have arrived at such a growth as to furnish leaves in considerable abundance. Supposing that they produce leaves enough only to feed the silk worms from two ounces of eggs, yet such a number if carefully nurtured would yield, at a moderate estimate, one hundred and seventy-five pounds of cocoons, which at twenty cents a pound would give a profit of $63 6-100ths. The care of so small a number of worms would not be a great burthen to the farmer. One woman, with the assistance of a boy, for the labor of gathering the leaves during five weeks, would suffice. Nor would it be requisite to enlarge the house for the accommodation of the worms. The kitchen or the sleeping room, if well ventilated, would be sufficient to contain the worms from two ounces of eggs, without inconvenience. The fixtures necessary for the accommodation of the worms would be so trifling that their cost can scarcely be calculated, especially as the expense would be incurred only in the first year. From this little calculation made on an experiment so limited, it is estimated how greatly profitable it would be for farmers and proprietors of extensive grounds to cultivate the silk worm in greater quantity, where they might have plantations of the Mulberry on a larger scale."

This work is only a part of a much larger one upon the subject which the author purposes to publish. The present publication should be purchased by every person interested in the culture of silk or of the mulberry.—*Poughkeepsie Telegraph.*

From the New York Farmer.

GENERAL SKETCHES.—No. II.

BY H. C.

Having in a former number sketched some of the general features of the Agriculture of New-England, I shall proceed to speak in a cursory manner of some other parts of the country, which I had an opportunity of imperfectly and hastily observing. Every allowance must be made for the observations of a passing traveler. He can at best give only the prominent points, which present themselves; and in regard to these, with the most honest intentions, he may convey very erroneous impressions, for his own impressions may themselves be erroneous. I dare say the experience of may a traveler will bear me out in saying that a country often appears very differently to the same individual in going or returning through it, though he may in each case travel by the same road. To a person, who judges of a country only by passing over it, a clear or a cloudy, a fair or a stormy day will often make a material difference in his jungment. His own condition, his cheerful health or his indisposition will sometimes give unconsciously a coloring to his opinions. The company in which he travels are not always without their influence upon him; the condition of the taverns, the state of the roads, and the season of the year. Then he is always liable through the ignorance, or the selfishness, or the prejudices of those whom he meets with to be imposed on by partial or false information. These considerations, and other obvious occasions of mistake in facts and opinions ought to be taken into the account before we charge a traveler either with ignorance, or misrepresentation through negligence or design. In truth no just account can be given either of the condition of a country or the character and manners of its inhabitants without a residence among them for some time; and this under circumstances peculiarly favorable to observation.

In the remarks made in my former number, it may be thought by some that I have hardily done justice to New-England. The truth is that the predominant occupations in New-England are not agricultural; manufactures and commerce prevail over others; and agriculture has become only a secondary interest. Yet notwithstanding this, I am satisfied that when the character of her soil and climate are taken into consideration; and the amount of land actually under cultivation, is duly considered, the total amount of her productions will be found large in proportion; and creditable to the skill, the persevering enterprise, and the spirit of agricultural improvement prevailing among her inhabitants. Enough at least will be seen to show what might be accomplish by the same labor, enterprise, and spirit, applied in a manner equally judicious and, as far as soil and climate are concerned, under circumstances more conspicuous.

New-York, an empire within itself, has all the elements of agricultural prosperity and improvement. She embraces a large amount of the most productive soil, with the means in profusion for preserving and increasing its fertility. She abounds even in her remote settlements with facilities of access to markets, where the demand is equal to any amount of production, which may be furnished; and with an intelligent, sharpsighted, and active population, ready to avail themselves of any means which may be presented, for advancing the great, absorbing, overwhelming object of pursuit throughout the whole country, the attainment and increase of wealth. Her commerce, her manufactures, her crowded and busy cities, her soils, her canals, her steamboats, her railroads, her turnpike roads evince a progress in the art of civilized life almost miraculous; place her among the first class of prosperous and improved communities on the earth; and disclose a destiny, to which she is rapidly approximating, rarely presented in any condition of social life. May her progress in the development of her immense resources still be onward; and so highly blessed with all the means and elements of social prosperity, may she be true to her higher duties and faithful to interests infinitely more valuable than wealth, the social order, the intellectual cultivation, and the moral improvement of her immense and rapidly increasing population.

Of the Island of New-York, little can be appropriated to cultivation, and little is capable of cultivation; and it is in this respect as ungenial as the roughest parts of New-England. Wealth and luxury however, have sprinkled over those parts of it upon which the dense population of the city has not yet encroached, many beautiful embellishments; and labor bestowed in unstinted measure upon small parcels, and stimulated by the unceasing and absolutely insatiate demands of the neighboing capital, have made some of its unpropitious spots fertile and productive. The abundant and I may say magnificent supply of vegetables and fruits in the market of the city of New-York: and a large proportion of them grown within the immediate neighborhood, indicate an extraordinary amount of labor and skill. The farming on Long-Island, within a distance of ten miles of Brooklyn, towards Jamaica, is in many places very fine, limited mainly to the production of vegetables, fruit, and grass. Beyond this I have had no opportunity of extending my excursions; but what I saw in this distance served only to strengthen the desire to proceed further and see more.

The passage up the Hudson now so common and familiar loses none of its interest by repetition. In a fine day it presents an uninterrupted succession of picturesque and interesting objects. The height of the banks however renders it impossible to know much of the cultivation, though occasional views are presented indicating an intelligent and highly improved and productive husbandry. Orange, Dutchess, and Columbia have long been celebrated for their improved and successful husbandry; and for their crops, their flocks, and their dairies. The butter of Orange County known in New-York by the name of Goshen butter, has an established reputation throughout the country. It is not all of equal goodness; but the first quality of Goshen butter for ferkin butter deserves all the commendation, which it has received. The advanced price which it always commands, one would think would be a sufficient stimulous to more care, neatness, and skill amoung other farmers in this most important article of farm produce; but with the exception of the Philadelphia market, where this article is always prime, it must be admitted that few things come to the market of a poorer quality or in a more miserable condition than this; and as to the quality of that which is found at the tables of steamboats, canal-boats, and hotels, it is in general detestable, and fit only for the making of soap, or the greasing of cartwheels. In a journey of three thousand miles the public tables in a great majority of cases presented butter of a quality that even our recollections revolt from. Why it is so, what are the causes of failure in the manufacture and preservation of this article, we shall probably hereafter take an opportunity to consider; but almost the whole may be comprehended under one general fault in one part of the process or another; and that is the want of cleanliness. This is one of the cardinal sins of the country. I recollect some years since staying at a lodging house at some Medical Springs, at that time a place of much resort, where it was ascertained that the butter from which the public table was suppled was kept in an open ferkin under the bed in the family bed room! The flavor of much of the butter which is put upon the public tables indicated its residence in some depository of broken meat, and sour bread, some musty closet, by the offensive odor of which the "whole lump is levened." I have always admired the ethical arrangement of an old friend, in whose moral calendar cleanliness was ranked next to godliness; and I confess I am sometimes more than half disposed to regard it as important in respect to morals as to comfort.

Dutchess county is distinguished for its excellent wool and the quantity of Pork, which it sends to the New-York market. A large amount of beef likewise is stall fed in Dutches county. Hitherto I have had an opportunity of glancing only at some of the Dutchess county farming, so much celebrated; but I am anticipating with great interest the pleasure of looking at it with more leisure and advantage at some future time. The farm of Mr. Holbrook at Hyde-Park, I have visted with great satisfaction. He is fortunate in the services of an intelligent and skilful steward. Mr. Thomas Milford whose excellent management, especially in his dairy, and particularly in the raising of young stock, I have peculiar satisfaction in acknowledging. The calves and young cattle which I have seen reared by him, have been of a superior description and evinced the most skilful and faithful attention. The churning here is done by water power, and all the dairy arrangements are admirable, as I have seen on a former visit. Mr. Midford's crops of corn and of ruta baga have been large and fine, and his ploughing and sowing very superior. The condition of the premises throughout, indeed, garden and pleasure grounds, as well as farm and its appendages, evince industry and skill on the part of the laborers, and taste and liberality on that of the proprietor.

February, 1837.

Important to Farmers.

The New York Sun, on the authority of an esteemed correspondent, gives the subjoined information, believing that it must be highly useful to farmers, and would perhaps prove a benefit to the corn market generally, were it adopted. Hundreds of thousands of bushels of corn are annually destroyed by birds, (particularly the blackbird and crow,) which might be destroyed by a very simple method. The birds pull it up the moment it appears above ground, and eat the seed. In order to prevent this destruction, the farmer should first soak the seed well in salt water, until the chit is just on the eve of bursting through, then turn it into a vessel of

tar, made soft by warming, and stir thoroughly until every grain is well coated, when it may be separated for planting. Work in some pounded plaster, when planting, and this seed the birds will not disturb; it will come up rank and fine, and pay well for the trouble. If the corn is not soaked well before coating with tar, it will not be apt to come up, as the tar will naturally prevent the necessary moisture from penetrating through it. This has been tried by farmers who never could get a good crop of corn in any other way, and found it to succeed admirably.—*Far. & Gar.*

Natural Curiosities of Bogota.

The natural curiosities of this country are numerous, so much so that I cannot pretend to enumerate them. The bones and tusks of the *mammoth* have been found near the city, and deposited in the Museum; where also, may be seen the flag under which Pizarro conquered Peru, and massacred thousands of its inhabitants. The salt mountain of *Zipaquira*, thirty miles north of this city, is also, one of nature's grandest and most useful works, where salt is quarried in its pure chrystal state, like the rocks on the bank of the Kentucky river, at Frankfort, and enough to supply this continent, yet such is the difficulty of transportation, and it being a Government monopoly, it sells at one dollar the (*arroba*) *twenty-five pounds*, in the villages not more than forty miles distant.

The potatoe is no doubt a native of this country; I have procured some from the mountains near *Caquesa*, which have never been cultivated by man. I intend to take some with me when I return; they are considered unwholesome to eat until cultivated one or two crops. This country, although within 4 deg. 36 min. long. of the Equator, has a most delightful climate on account of its altitude. It is truly the land of fruits and flowers; in passing to any of the adjacent villages over the mountains which surround Bogota, you often see trees thirty or forty feet high, covered with blossoms of every color, like our orchards in full blossom, while streams of water, clear as chrystal, gush from the mountains at every few hundred yards, and the mountains rear their tall majestic heads far above the clouds.

A lake half a mile long exists near *Chaochi*, at least two hundred feet above the level of a river within view, out of which a mountain seems to have been thrown, by some convulsion of nature, as all the different strata of rocks are lying back, at an angle of 45 degress from the lake—and a mile north of this village two springs of hot water issue out of the mountain, and a cold stream half way between them, where invalids resort to bathe.

The great falls of *Tequeddana*—the natural bridge of *Panda*, and the snowy mountains of *Tolima*, all require notice, but I have no time to say more.—*Letter from N. A. Consul.*

CORN OIL.—Oil, made from Indian corn, (Maize) is now used by many families in this city, as a substitute for the sperm oil; it makes quite as much light, is equally transparent, of a good color, and has had no bad odor as sperm has, and is not congealable by any degree of cold we have had this winter, [say 5 degrees.] It is made at Norwalk, in this State, and may be had of Mr. Allen, druggist, at the corner of Main and Fifth streets.

Half a gallon of oil may be taken from each bushel of corn, without interfering with its production of whiskey in distillation, [that's a pity,] and the half gallon of oil is worth 50 cents, being equal to the *whole value* of the whiskey, [say 3 gallons,] in a bushel of corn, at the price it was a few years since!—*Cincinnati Gaz.*

Early Dutton or Buel Corn.

JUST received at the Rochester Seed Store, the celebrated early 12 rowed yellow Corn. This corn is very productive and early, it was raised last season by Mr. Wm. Pitkin of this city, and ripened well.

apr 1 REYNOLDS & BATEHAM.

Durham Bulls.

A FULL-BLOODED, short-horned Durham Bull, IMPROVED BREED; and one two years old the ensuing spring, five-eighths blooded, will be sold by the subscriber if applied for soon. The purchaser may depend on the genuineness of the stock. Gentlemen wishing to improve their breed of cattle would do well to purchase them, particularly dairy men.

JOSEPH SAVAGE.

Syracuse, Onondaga Co. March 10, 1837. mar 18 3t

List of Payments for the Genesee Farmer,

FROM MARCH 1, TO APRIL 1, 1837.

For vol. 4.
Otis Turner,
Thomas Blagden,
Henry Clark.

For vol. 5.
John A. Fulton, and 50 cts.
B. Latham,
A. H. Cole,
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Nathan Dayton,
Wm. James,
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L. A. G. B. Grant,
Micah Brooks.
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S. Walbridge,
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S. H. Phillips,
Darius Holdridge,
Hiram Gardner,
P. S. Ransom,
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James Van Horn,
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L. A. G. B. Grant,
Alvin Dodge,
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Watts Wilson,*
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Wm. Carpenter,
James Smith,
Schuyler Goff,
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Marvin Leonard,
Allen W. Hinchman,
Wm. S. Burling, 2 copies,
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Charles G Dewey,
Arba Bodget,
Levi Warren,
Arthur Lascells,
Edmund Mead,
Paschall Morris
Ellis Marshall,
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Thomas Ratoon,*
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Wm. James,
Otis Turner,
L. A. G. B. Grant,
Alvin Dodge,
Wm. Janes,
Russel Frost,
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Robert T Wheelock,
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Thomas Blagden,
Richard Whitehouse
Clark S. Dean,
Mathew A. Patterson,
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Artemas Cady,
Isaac Cady,
John Stayell,
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R. J. Bingham,
Wm M. Dawes,
Thos. J. Field,
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C. Kellogg.

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Sanford Gifford,
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Daniel Smith,
Joson Fairbanks,
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Benj. Ways,
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Isaac Hersey,
Young Men's Association, Buffalo,
Pickering Dodge,
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Thos. J. Fields.

Half of vol. 8.
Daniel Michener,
George Spencer,
Alexander Walsh.*

Half of vol. 9.
Charles Gale,
Lewis Porter,
A. B. Allen,

* These should have been before acknowledged.

WILLIAM ATKINSON, *LAND AGENT*, 17 Exchange-street, Rochester. ☞ Farms for sale.

march 4 6m

Mulberry Trees, &c.

THE subscriber has for sale 10,000 Mulberry Trees, four years old. Also three million *Silk Worm Eggs*, well preserved through the winter, at 5 cents per 1000 for the whole, or in smaller parcels at 7 cents per 1000. Apply to JOHN LONGLEY, township of Louth, 4 miles west of St. Catharines, U. C. April 1, 1837.—3t*

Silk Culture.

THE Chidsey White Mulberry Plantation in Venice, Cayuga co can be rented the ensuing season on the most reasonable terms From that plantation, and from Red Mulberry trees in the vicinity, may be made 200 pounds of silk in a season. 400,000 Silk Worm Eggs, one crop species, and 100,000 two crop species, together with apparatus for rearing worms, &c. and Hale's Silk Reel, may be had. The whole offers great encouragment to the Silk culturists. The subscriber has for sale 5000 White Mulberry Trees of two years' growth.

AMOS G. BALDWIN.

Aurora, Cayuga county, March 10, 1837 ap 1-3t

Monroe Horticultural Garden & Nurseries, Greece, Monroe Co., N. Y.

THIS establishment now comprises over 20 acres, covered compactly with Trees and Plants in the different stages of their growth.

The subscriber offers to the public a choice selection of Fruit Trees, of French, German, English and American varieties, consisting of Apples, Pears, Plums, Peaches, Cherries, Apricots, Nectarines, Quinces, Currants, Gooseberries, Raspberries, Grape Vines, Strawberries, Ornamental Trees, Shrubs, Plants, Hardy Roses, Vines, Creepers, Herbaceous Perennial Plants, Bulbous Roots, splendid Pæonies, Double Dahlias, &c. &c.

Also, a large collection of Green House Plants, of choice and select varieties, in good condition.

Orders respectfully solicited. Trees and Plants, when ordered, are carefully selected and faithfully packed, and if desired delivered on the canal one mile from the Nursery, or at Rochester.

Orders for Mr. Rowe's Nursery received by the publisher of this paper.

Catalogues will be sent to every applicant gratis, or may be had by calling at the office of the Genesee Farmer.

April 1, 1837. ASA ROWE.

White Italian Mulberry Seed.

A FEW pounds White Mulberry Seed, warranted of the growth of 1836; for sale at the Rochester Seed Store. As the supply this year is inadequate to the demand, persons wishing to purchase will do well to improve this opportunity.

march 4 REYNOLDS & BATEHAM.

Agents for the Rochester Seed Store.

OUR distant friends and the public will find a large assortment of Garden, Field and Flower Seeds, which may be relied on as being fresh and genuine, put up and labeled at the Rochester Seed Store, for sale at the following places:

W. & G. BRYANT, Buffalo
G. W. MERCHANT, Lockport
WILLIAMS & DORRANCE, Batavia
GATES, BRADLEY & Co. Le Roy
J. F. WYMAN, Geneseo
J. B. DUNGAN, Canandaigua
BOGARTS & WYNKOOP, Geneva
HOLDEN & VINCENT, Oswego

The above gentlemen are authorised to receive orders and payments for us, for seeds, trees, plants, or any other articles in our line.

REYNOLDS & BATEHAM.

march 18

To Nursery Men.

THE ROCHESTER NURSERY FOR SALE.—The subscribers, contemplating the enlargement of their seed business, and wishing to give it their undivided attention, offer to sell the whole of their Nursery, Garden, and Greenhouse business, including the whole stock on hand and an unexpired lease of the land.

The Nursery occupies five acres of ground, and consists of about one hundred thousand trees, shrubs, vines, &c. from one to four years old, embracing a good assortment for the market. There is a ready sale for nursery productions in this place, and the whole will be sold on very favorable terms. Or, as a large part of the trees are small, and suitable for transporting, we will sell that part separately to any person wishing to establish a nursery in some other place.

REYNOLDS & BATEHAM.

Rochester, N. Y. March 18, 1837. 4t

Choice Seeds for Farmers.

NEW French white Sugar Beet, *imported*.
Mangel Wurtzel, or Field Beet.
English purple Top Ruta Baga.
Large Orange Carrot, *for stock*.
White Dutch Clover, perennial Rye Grass, Lucern, Trifoil, Skinless Oats, Broom Corn, &c. &c. For sale at the Rochester Seed Store No. 5 Arcade Hall, by

feb 25 REYNOLDS & BATEHAM.

KEDIE & HOUGHTON, Importers of English Field and Garden Seeds, beg to apprize the public that they will offer for sale this month the largest importation of the choicest and best varieties of every kind of Garden and Field Seeds ever offered to the public in Western New-York, all of which have been selected from the most eminent growers in the Old Country, (and of the growth of 1836,) which, together with a large assortment of Seeds of American growth, they confidently submit to the public as being unequalled by any ever offered in any part of the United States, and by adhering to a strict determination of offering no other seeds but the vitality of which shall have been tested, they solicit a share of the public patronage.

K. & H. deem it necessary to state, that Mr. Kedie's intimate connection in England with most of the practical and scientific agriculturists, horticulturists and botanists, with whom he has passed all the former part of his life, gives him an advantage in his selection of seeds for the public good, not surpassed by any other establishment in the Union.

No 6 Buffalo-street, west corner store of the Eagle Block.
Catalogues to be had at the store.
The highest price paid in cash for Grass Seed.
Rochester, Feb. 7, 1837. feb 25

Rochester Seed Store—1837.—No. 5 Arcade Hall.

REYNOLDS & BATEHAM having made their arrangements for the season, would inform the public that they are now prepared to execute orders for all kinds of SEEDS, at short notice.

They have just received from one of the most respectable dealers in London, a large supply of English seeds, which were shipped to their order last fall, of the growth of 1836—which, together with their assortment of American growth, renders their present stock the most extensive and complete ever offered in this country. Their experience in the business in this place, and their extensive acquaintance with seed growers and dealers, enables them to obtain the greatest variety of seeds, from the best sources, and on the most favorable terms; as well as to select such as are best adapted to the soil and climate of this country.

Wishing to sustain the reputation of the ROCHESTER SEED STORE, the proprietors are determined to sell only such articles, and at such prices, as will give general satisfaction, and ensure a continuation of the liberal patronage they have hitherto received.

Merchants and others supplied with seeds at wholesale, by weight, or in boxes for retailing, at a liberal discount. Catalogues may be had at the store gratis, or sent by mail if desired. (feb 18) REYNOLDS & BATEHAM.

Morus Multicaulis.

JOSEPH DAVENPORT offers for sale 50,000 plants of the true Chinese Mulberry, or Morus multicaulis. Trees will be carefully packed and forwarded as early as desired. Orders must be sent to Colerain, Mass. till the 15th of March; after which time to Hartford, Ct. All inquiries will be attended to at his plantation, 5 miles south-west of the city. Early orders only will be supplied, as arrangements will be made to use all not called for soon.

Colerain, Jan. 23, 1837.

English Seed Store.

CATALOGUE OF GARDEN AND AGRICULTURAL SEEDS, &c. sold by KEDIE & HOUGHTON, importers, No. 62, Buffalo street, west corner of Eagle Block, Rochester, N. Y.

ARTICHOKE.
Green Globe.
ASPARAGUS.
Giant,
Grayson's New Large.
BEANS.
Early Long Pod,
Broad Windsor,
Green Windsor,
Early Yellow Cranberry,
Early Mohawk,
Early Yellow Six Weeks,
Early Duncolor, or Quaker,
Early China,
Large White Kidney,
Warrington, or Marrow,
Rob Roy,
Red Cranberry,
Refugee, or Thousand to one.
POLE BEANS.
Large White Lima,
Cranberry,
Dutch Case Knife,
White Dutch Runners,
Scarlet Runners.
BEETS.
Early Blood, Turnep Rooted,
Early White Scarcity,
Long Blood, Red,
True French Sugar,
Silver, or Sir John Sinclairs's
Green, (for Stews or Soup,)
Mangel Wurtzel, or Field Beet.
BORECOLE.
Green Curled.
BRUSSELS SPROUTS.
BROCCOLI
Early Purple Cape,
Early White Cape,
Miller's Superb White,
Sumner's extra fine late White,
Fine Dwarf Siberian.
CAULIFLOWER.
London Particular, Early,
Large Late.
CABBAGE.
Early York,
New Early Nonpareil, the earliest that can be grown,
Early Sugarloaf,
Early Wellington,
Early Drumhead,
London Battersea,
Large Late Drumhead,
Early May,
Red Dutch, (for pickling,)
Tree, or Thousand Headed,
Turnep Rooted,
Green curled Savoy,
Golden, or Yellow Curled Savoy.
CARDOON.
Large Solid Stalked.
CARROT.
True Early Horn,
Long Orange,
Long Red Surry,
Altringham,
Large Field.
CELERY.
White, Solid,
Red, Solid,
Giant.
CRESS.
Curled, or Pepper Grass,
Broad Leaved, Garden;
True Water.
CHERVILLE.
Fine Curled.
COLEWORT, or Collards.
CUCUMBER.
Early Frame,
Long Prickley,
Long Green Turkey,
Long White Turkey,
Flannigan's extra fine Long,
Long Green Southgate,
Small Gherkin, (for pickling.)
EGG PLANT.
Purple.
White.
ENDIVE or SUCCORY.
Green Curled,
White Curled,
Batavian.
GARLIC SETS.
INDIAN CORN,
Of different sorts.
KALE.
Green Curled, Scotch,
Purple Curled,
Sea.
LEEK.
London,
Large Flag.
LETTUCE.
Early Curled Silesia,
Imperial Cabbage,
Tennis Ball,
Drumhead,
Hardy Green Cabbage,
True Brown Dutch,
Green Coss,
Fine White Coss,
Florence Coss,
Brown, or Bath Coss.
MELONS.
Green Citron,
Skillman's Fine Netted,
Murray's Pine Apple,
Water.
MUSHROOM SPAWN.
MUSTARD.
English, or White,
Brown.
NASTURTIUM.
New Dwarf Crimson, fine.
ONION.
White Portugal,
Large Red,
Silver Skin,
James' Late Keeping,
Deptford,
Strasburg,
Potatoe.
PEAS.
Fine new Early Warwick,
Bishop's Early Dwarf,
Farly Doub Blossom Frame,
Early Charlton,
Improved Blue Imperial,
Knight's Dwarf Marrow, fine,
Knight's Tall do.
New tall blue wrinkled marrow,
New dwarf blue wrinkled Marrow,
Groom, superb early dwarf,
Woodford's new Tall Prolific,
Dwarf Cimetar.
PARSNIP.
Hollow crown,
Large Dutch Swelling.
PARSLEY.
Fine Tripple Curled,
Hambro', or Large Rooted.
PEPPER.
Cayenne,
Tomato-shaped, or Squash.
PUMPKINS.
Connecticut.
RADISH.
Early Frame,
Early Short-top, Scarlet,
Long Salmon,
Long White Naples,
Scarlet Turnep,
White Turnep,
Black, Fall, or Spanish.
SPINACH.
Round Leaved, or Summer,
Prickley, or Fall,
New Zealand, very fine for summer use.
SQUASH.
Early Bush Squash,
Summer Crookneck,
Long Crookneck,
Vegetable Marrow.
SALSIFY, or Vegetable Oyster.
SCORZONERA.
TOMATO, or Love Apple.
TURNIP.
Early Garden Stone,
Early White Dutch,
Early Six Weeks,
White Globe,
Green Round,
Red Round,
Fine Early Yellow Malta,
Dale's New Hybrid Swede,
True English Norfolk,
Red Tankard, or Hanover,
White do. do.
True Yellow Bullock,
Ruta Baga, or True Purple Top, Swede.

Sweet and Pot Herbs.
Asparagus Roots,
Annise,
Carraway, very fine,
Coriander,
Thyme,
Sweet Majorum,
Knotted do.
Summer Savory,
Winter do,
Sage,
Pot Marigold,
Sweet Basil,
Bush do.
Rampion,
With many others too numerous to detail on a Sheet Catalogue.

Agricultural Seeds.
Mangel Wurtzel,
White Dutch Clover,
Red Clover,
Lucerne,
Trefoil, or Yellow Clover,
Sanfoin,
Timothy Grass,
Orchard Grass,
Herds, or Red Top,
Turnips,
Eng. Evergreen Rye Grass,
True Italian Rye Grass,
Trifolium incarnatum, or Scarlet Trefoil. (The abundant productiveness of this plant only wants to be known to insure its extensive cultivation.)
New Spring Tares, or Vetches,
Grey Hog Peas,
Broom Corn,
Canary Seed,
Linseed,
Rape Seed,
Field Peas,
White Ital. Mulberry Seed,
London Split Peas, for soup,
Embden Grotts, in pt. papers,
Real Scotch Oatmeal, very fine,
Barley,
Oats,
Potatoes of all kinds.

A large and choice variety of new Annual, Biennial and Perennial Flower Seeds, put up in small papers distinctly named.

Imported Bulbous Flower Roots, a choice variety.

Garden Tools of every description. Horticultural and Agricultural Books, &c. &c. too numerous to mention.

Orders received for Fruit, Forest and Ornamental Trees and Shrubs.

White Ital. Mulberry Trees, by the 100 or 1000.

The above is a Catalogue of Seeds, &c. just imported by the subscribers, who now offer them to the Public with confidence that they will be found genuine and unrivalled in their excellence; many being quite new varieties, and never before offered in this Country; which will be sold on the most reasonable terms for Cash, with many others too numerous to mention on a Sheet Catalogue.

mar29 KEDIE & HOUGHTON.

A liberal allowance to wholesale Dealers and Peddlers, who can always be supplied in large quantities.

The highest price at all times paid in cash for Clover and Grass Seeds, and all other Agricultural Produce

BEET SUGAR.

One of our Representatives, Mr. Wm. Clark, Jr., returned from the General Court on Saturday last, with the copies of the acts incorporating Edward Church and others, to manufacture from beets in Northampton, and for the encouragement of making beet sugar by giving a bounty of three cents a pound on all such manufactured within the Commonwealth.

With regard to the act of incorporation, we understand that nothing is wanted now but the return of Mr. Isnard from France, to commence the bulding of the manufactory, and to furnish it with the necessary machinery for carrying on the business. In the mean time, the Company is looking for a site somewhere on the banks of the Canal for the establishment. It is estimated that a capital of $20,000 will be sufficient to commence the manufacture of sugar, and that every thing will be in readiness to receive the beets for the purpose by the month of October. This capital is arready engaged by the petitioners who have obtained the charter, so that in fact, this most glorious enterprise has already commenced. With regard to the other act, we understand that the basis upon which the legislature fixed the three cents bounty, was founded on an average duty of three cents a pound on West India sugar, viz: two and a half cents for brown Havana, and three and a half for the white; thus it is, that a plantation in Louisiana can furnish us with sugar at a profit of three cents a pound over our nearer neighbors in the Island of Cuba, who must pay first that amount of duty on every pound imported into Boston. The legislature, therefore acted very wisely in giving to our own citizens the same encouragement to manufacture sugar from beets, that Congress indirectly gives to the people of Louisiana. But it is said that the bounty will make a serious impression upon the state treasury. Be it so. The farmers will now make their own sugar, and instead of paying three cents a pound duty to Louisiana, will receive three cents a pound bounty, from the Commonwealth. And when did the farmers of our state ever before receive any encouragement in their business? They have often been called upon to aid the manufacturing, the commercial, the shipping, and the shipping interests, and have done so with alacrity; and they have now received from the Legislature a boon of inestimable value, which they will duly appreciate. We have one word of advice which we give them with the utmost sincerity and singleness of purpose:—secure your beet seed—secure it immediately, for depend upon it that the children of almost every family can raise beets enough for a hogshead of sugar.—*North. Rep.*

Hints on Diet.

An ounce of prevention is better than a pound of cure.

A reasonable indulgence in the abundant supplies of nature, converted by art to the purposes of wholesome food, is one of the comforts added to the maintenance of life. It is an indiscriminate gratification of the tastes, regardless of the consequences that may ensue from it, that is alone blameable. But so great is our general apathy in these respects, that even on the occurrence of dieases, from which we are all more or less sufferers, we scarely ever reflect on our diet, as the principal, if not the sole cause of them.—We assign them to weather, to infection, to hereditary descent, to spontaneous breeding, as if a disease could originate without a cause; or to any frivolous imaginary source, without suspecting, or being willing to own, mismanagement of ourselves.

We derive the renewal of blood and juices, which are constantly exhausting, from the substance we take as food. As our food, therefore, is proper or improper, too much or too little, so will our blood and juices be good or bad, overcharged or deficient, and our state of health accordingly good or diseased

By aliment, or food, is to be understood whatever we eat or drink, including seasonings, such as salt sugar, spices and vinegar, &c. every thing, in short, which we receive into our stomaches. Our food, therefore, consists not only of such particles as are proper for the nourishment and support of the human body, but it also contains certain active principles, viz. salts, oils, and spirits, which have the properties of stimulating the solids, quickening the circulation, and making the fluids thinner; thus rendering them more suited to undergo the necessary secretions of the body.

The art of preserving health, and obtaining long life, consists in the use of a moderate quantity of such diet, as shall neither increase the salts and oils, so as to produce disease, nor diminish them, so as to suffer the solids to become relaxed.

It is very difficult, almost impossible, to ascertain what are the predominant qualities either in our bodies or in the food we eat. In practice, therefore we can have no other rule but observing by experience what it is that hurts or does us good, and what it is our stomachs can digest with facility, or the contrary.

The eating too little is hurtful, as well as eating too much. Neither excess, nor hunger, nor any thing else that passes the bounds of nature, can be good to man.

By loading the stomach, fermentation is checked, and of course digestion impeded; for the natural juice of the stomach has not room to exert itself, and it therefore nauseates its contents, is troubled with eructations, the spirits are oppressed, obstructions ensue, and fever is the consequence. Besides, that when thus overfilled, the stomach presses on the diaphram, prevents the proper play of the lungs, and occasions uneasiness in our breathing. Hence arise various ill symptoms and depraved effects, enervating the strength, decaying the senses, hastening old age, and shortening life. Though these effects are not immediately perceived, yet they are certain effects of imtemperance; for it has been generally observed in great eaters, that, though from custom, a state of youth, and a strong constitution, that they have no present inconvenience, but have digested their food, suffered surfeit, and borne their immediate diet well, if they have not been unexpectedly cut off, they have found the symptoms of old age come on early in life, attended with pains and innumerable disorders.

If we value our health, we must ever make it a rule not to eat to satiety or fulness, but desist while the stomach feels quite easy. Thus we shall be refreshed, light and cheerful: not dull, heavy, or indisposed. Should we be tempted to eat too much at one time, we should eat the less at another. Thus, if our dinner has been larger than usual, let our supper be less, or rather, quite omitted; for there is no man, however careful of his health, who does not occasionally transgress in this way.—*Albany Cultivator.*